

**VINI DOLCI** | DESSERT AND FORTIFIED WINES

BUKKURAM PASSITO DI PANTELLERIA   MARCO DE BARTOLI   2014 (500 ML)	58 / 225
MOSCATO D' ASTI SANTO STEFANO   CERETTO   2021 (375 ML)	16 / 62
RECIOTO DELLA VALPOLICELLA   BERTANI   2019 (500 ML)	25 / 95

**SHERRY**

AMONTILLADO LOS ARCOS   LUSTAU   NV	15
CREAM CAPATAZ ANDRÉS   LUSTAU   NV	15
FINO DEL PUERTO SHERRY   LUSTAU   NV	15
MANZANILLA PAPIRUSA   LUSTAU   NV	15
MANZILLA PAPIRUSA   LUSTAU   NV	15
OLOROSO DON NUÑO   LUSTAU   NV	15

**PORT WINES**

TAYLOR FLADGATE 10 YR TAWNY   NV	28
TAYLOR FLADGATE 20 YR TAWNY   NV	38

**MADEIRA**

MADEIRA 1937   SERCIAL   1937	45
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**AMARI, GRAPPE, E LIQUORI | DIGESTIVES**

AMARO MONTENEGRO	20
AMARO AVERNA	19
AMARO NONINO	27
GRAPPA VENDEMMIA NONINO	28
GRAPPA RISERVA NONINO	28
GRAND MARNIER	28
COINTREAU	22
COINTREAU NOIR	27
SAMBUCA ROMANA	17
GALLIANO L'AUTENTICO	20

FASANO Y CAFFÈ

*Private Club*

FIFTH AVENUE

## CAFFE MENU

### GLI ANTIPASTI | APPETIZERS

RED AND GOLDEN BEET SALAD MICROGREENS, DRIED RICOTTA	27
LIGHT GAZPACHO BURRATA, CONFIT TOMATO	32
INSALATA PRIMAVERA GREENS, RADISHES, CHERRY TOMATOES	32
VITELLO TONNATO THINLY SLICED VEAL LOIN, CALABRIAN TUNA SAUCE, CAPER OIL	37
CARPACCIO FASANO* FILET MIGNON CARPACCIO, TAGGIASCHE OLIVES, PINE NUTS	42
MINISTRONE ALLA MASSIMO SEASONAL VEGETABLES, PARIMIGIANO REGGIANO CRUST, WHITE BEANS	27

### I PRIMI | PASTA AND RISOTTO

RISOTTO PORCINI PORCINI MUSHROOMS	45
PAPPARDELLE BOLOGNESE MEAT SAUCE, PARMIGIANO REGGIANO CHEESE	44
CAPELLI D'ANGELO CHERRY TOMATO SAUCE, AGED RICOTTA CHEESE	39
MACCHERONI "AMATRICIANA" PECORINO ROMANO, GUANCIALE	39
GNOCCHI GORGONZOLA, WALNUTS	39

### I SECONDI | MAIN COURSE

SALMONE WHITE WINE SAUCE, PINK PEPPERCORNS, SPINACH, ASPARAGUS	52
BRANZINO "ACQUAPAZZA" BROTH, VEGETABLES	48
BEEF TENDERLOIN RED WINE REDUCTION, TURMERIC PURÉE, SAUTEED BRUSSELS SPROUTS	54

## VINI ROSSI

AMARONE DELLA VALPOLICELLA   ROMANO DAL FORNO   2013	945
VALPOLICELLA CLASSICO SUPERIORE   ROMANO DAL FORNO   2015	315
VALPOLICELLA RIPASSO IL BUGIARDO   BUGLIONI   2019	35 / 110
BARBARESCO MONTEFICO   CARLO GIACOSA   2018	38 / 145
BARBARESCO RABAJA   BRUNO ROCCA   2019	515
BARBERA D'ALBA   R. FENOCCHIO   2020	75
BARBERA D'ALBA BRICCO DEI MERLI   COGNO   2018	95
BARBERA D'ALBA PRE-PHYLLOXERA   COGNO   2019	195
DOLCETTO D'ALBA   R. FENOCCHIO   2020	65
BAROLO CASTELLERO   G. FENOCCHIO   2018	36 / 135
BAROLO RAVERA   COGNO   2017	295
BOLGHERI ROSSO   GRATTAMACCO   2018	250
BRUNELLO DI MONTALCINO   BIONDI SANTI   2016	475
BRUNELLO DI MONTALCINO   LE RAGNAIE   2017	195
BRUNELLO DI MONTALCINO   PIETRANERA   2012 (375 ML)	55
BRUNELLO DI MONTALCINO   PIANCORNELLO   2016	175
ROSSO DI MONTALCINO   CANALICCHIO DI SOPRA   2020	95
CHIANTI   VOLPAIA   2020	25 / 100
ETNA ROSSO CONTRADA MONTE SERRA   BENANTI   2019	140
ETNA ROSSO SANTO SPIRITO   TENUTA DELLE TERRE NERE   2019	132
MILLE E UNA NOTTE   DONNAFUGATA   2017	195
PINOT NERO   ABBAZIA DI NOVACELLA   2021	75
PINOT NERO BARTHENAU   J. HOFSTÄTTER	195
SAPAIO   PODERE SAPAIO   2008	375
SASSICAIA   TENUTA SAN GUIDO   2019	585
TAURASI RADICI   MASTROBERARDINO   2017	135
TESTAMATTA   BIBI GRAETZ   2019	265
BOURGOGNE ROUGE   CAMILLE GIROUD   2020	25 / 95
BOURGOGNE ROUGE   DOMAINE TALLOT-BEAUT   2020	32 / 120
HERMITAGE LES BESSARDS   DEALS FRERES   2017	610
CHÂTEAUNEUF DU PAPE   DOMAINE DE BEAURENARD   2019	155
CHÂTEAU BRANE CANTENAC   MARGAUX   2009	390
CHÂTEAU PALMER "ALTER EGO"   MARGAUX   2019	65 / 255
CHÂTEAU LASCOMBES   MARGAUX   2004	475
"ECHO" DE CHÂTEAU LYNCH-BAGES   PAUILLAC   2018	36 / 155

**SPUMANTI | SPARKLING & CHAMPAGNES**

FERRARI PERLÉ   F. LLI LUNELLI   2017	35 / 135
FRANCIACORTA SATEN   CÁ DEL BOSCO   2017	150
LES GRANDS BLANCS GRAND CRU   ROBERT MONCUIT   NV	39 / 140
EXTRA BRUT 1ER CRU   ANDRÉ JACQUART   NV	125
GRAND CUVÉE   KRUG   NV (375 ML)	165
SPECIAL CUVÉE   BOLLINGER   NV (375 ML)	135
DOM PERIGNON   MOËT & CHANDON   2013	495
CRISTAL BRUT   LOUIS ROEDERER   2014	660
BLANC DE BLANCS   RUINART   NV	220
BRUT ROSÉ   BILLECART SALMON   NV	235
BRUT ROSÉ   RUINART   NV	245
CRISTAL BRUT ROSÉ   LOUIS ROEDERER   2012	1285

**VINI BIANCHI | WHITE WINES**

BIANCO COLLI ORIENTALI DEL FRIULI   RONCHI DI CIALLA   2018	20 / 75
CHARDONNAY CADET   BRUNO ROCCA   2020	25 / 95
PINOT GRIGIO   ELENA WALCH   2021	17 / 60
VINTAGE TUNINA   JERMANN   2019	165
CHARDONNAY MAINQUÉ   BODEGA CHACRA   2021	115
CHABLIS   DOMAINE LAROCHE   2020	35 / 140
MÂCON VERZÉ   DOMAINE LEFLAIVE   2020	45 / 175
SANCERRE   PASCAL JOLIVET   2021	25 / 90

**ROSE | ROSÉ WINE**

LES COMMANDEURS   PEYRASSOL   2022	20 / 72
WHISPERING ANGEL   CHÂTEAU D'ESCLANS   2022	25 / 90
DOMAINE OTT   CHÂTEAU DE SELLE   2021	165

**BAR MENU****CAVIALE | CAVIAR**

OSSETRA CAVIAR, 28 G TRADITIONAL ACCOMPANIMENTS	185
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**RAW BAR**

TUNA TARTARE CHICKPEA PUREE, MALDON SEA SALT	48
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COCKTAIL DI GAMBERI "ALLA IDA" SHRIMP COCKTAIL WITH TRADITIONAL SALSA ROSA	36
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SMOKED SALMON "ROYALE" CAVIAR, TOAST POINTS	53
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**PANINI**

ROAST BEEF RICOTTA, LETTUCE	22
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CHICKEN BREAST BABY ARUGULA	22
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PROSCIUTTO COTTO GORGONZOLA DOLCE	22
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**I TAGLIERI | CHARCUTERIE**

TAGLIERE DI SALUMI THE FINEST ITALIAN CHARCUTERIES	38
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SELEZIONE DI FORMAGGI ITALIANI ASSORTED CHEESES OF ITALY WITH TOASTED WALNUT BREAD	38
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**I DOLCI | DESSERT**

CHOCOLATE MOUSSE RED FRUIT SPICED JAM	19
"CAMPARI" COUPE MANGO, LEMON SORBETS WITH CAMPARI	14
AFFOGATO AMARENA CHERRIES, RUM, AND MORE...	17
TIRAMISÙ	18

**VINI E LIQUORI**

WINES, COCKTAILS &amp; SPIRITS

**COCKTAILS**

KIR ROYAL CHAMPAGNE, CRÈME DE CASSIS	39
VESPER RUSH AMÁZZONI GIN, GREY GOOSE, GALLIANO, LILLET BIANCO	25
BLACK MANHATTAN SEZARCK RYE MONTENEGRO, AVERNA	25
FASANO ESPRESSO MARTINI KETEL ONE, AMARO CORDIAL CAFFE, FRESH BREWED ESPRESSO	25
FRENCH 75 CHAMPAGNE, GIM, LEMON JUICE, CONTREAU NOIR	25
BRAZILIAN OLD FASHIONED CANA CACHACA, COINTREAU NOIR, MAPLE SYRUP, CHOCOLATE BITTERS, LEMON AND ORANGE PEEL	25